

DINNERLY



Javanese Roast Chicken with Potatoes and Pickled Veggies



35 minutes



2 Servings

Midweek dining has never been easier. Simply marinate chicken in our aromatic Indonesian spice paste, then make a quick pickle while it roasts in the oven with some spuds. Hey presto, delicious dinner is served!

WHAT WE SEND

- 1 potato
- 55g ayam goreng paste
- 1 large free-range chicken breast fillet
- 1 Lebanese cucumber
- 1 carrot
- 1 red onion

* The remainder of this ingredient won't be used in this recipe.

WHAT YOU NEED

- 1½ tbs vegetable oil
- 2 tsp soy sauce⁶
- 1½ tbs white vinegar
- 3 tsp sugar

TOOLS

- oven tray
- baking paper
- julienne peeler or box grater

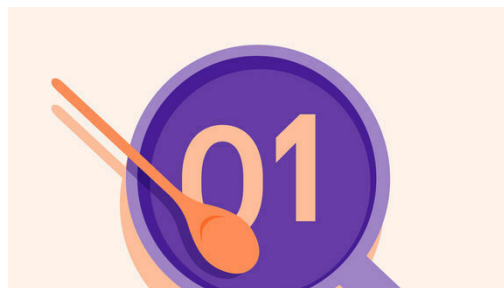
Our veggies come straight from the farm, so please wash them before cooking.

ALLERGENS

Soy (6). May contain traces of other allergens.

NUTRITION PER SERVING

Energy 485kcal, Fat 17.1g, Carbs 40.3g, Proteins 39.3g



1. Roast potato

Preheat the oven to 220C. Line an oven tray with baking paper. Cut the **unpeeled potato** into 1cm-thick rounds. Put on the lined tray, drizzle with **1 tbs vegetable oil**, season with **salt and pepper** and toss to coat. Roast for 15 mins.



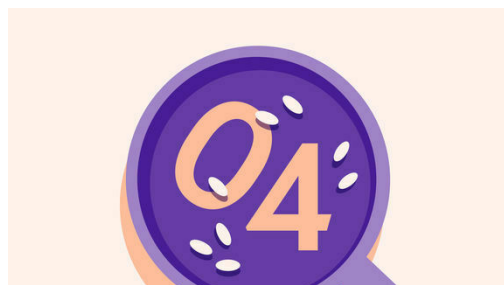
2. Marinate chicken

Meanwhile, combine **half the ayam goreng paste*** (see Make it yours), **2 tsp vegetable oil**, **2 tsp soy sauce**, **2 tsp white vinegar** and **2 tsp sugar** in a large bowl. Cut the **chicken** into 1cm-thick strips, add to the marinade and toss to coat.



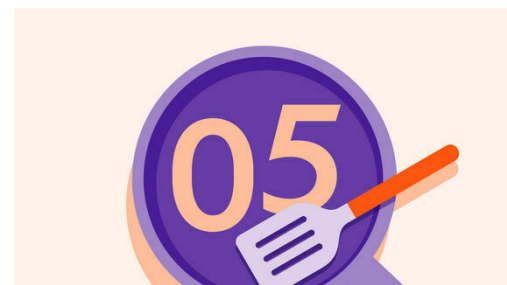
3. Make pickles

Thinly slice the **cucumber**. Peel the **carrot**, then shred using a julienne peeler or coarsely grate with a box grater. Thinly slice **half the onion***. Put **1 tbs white vinegar** and **1 tsp sugar** in a large bowl, season with **salt** and stir to combine. Add the cucumber, carrot and onion and toss well to coat. Set aside to pickle, tossing occasionally, until needed.



4. Roast chicken

Put the **chicken** on top of the potato and roast for a further 10-12 mins until the chicken is cooked through and the potato is tender.



5. Serve up

Drain the **pickled veggies**, discarding the pickling liquid. Divide the **chicken, potato** and pickles among plates. Enjoy!



6. Make it yours

We've suggested this amount of ayam goreng paste for flavour, but feel free to reduce to taste if you prefer less heat, or use it all if you like punchier flavours.